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SOME PROBLEMS IN CONNECTION WITH FOOD PREPARATION

Prepared by

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A. H. Renfort
Assistant Chief, Industrial Feeding Section
Western Region, Office of Distribution

Let us assume that a shipyard company which consists of four shipyards and a prefabrication plant employs a total of 90,000 workers with 36,000 workers on the day shift. Likewise assume 60 percent of the total number of day workers, or 21,600 persons, would avail themselves of the installed facilities. We are primarily concerned with this figure as the basis for our planning.

When a central kitchen is erected to prepare food for 21,600 people, consideration should have to be given for an increase over this estimated figure that would actually consume hot food. This percentage could go as high as 90 percent! In breaking down these figures on food preparation and serving 36,000 workers at one meal, we find the following interesting facts:

Requirements for the day shift meal period

Pies (7 cuts to the pie)

(If pie is in the meal price and all eat the one-price meal)	5,000 pies
(If half take pie)	2,500 pies
(If one-fourth take pie)	1,250 pies

Coffee (6 oz. portions)-assuming 70% drink coffee 1,200 gals.

Potatoes (4 oz. portions) - poundage allows

33-1/3% shrinkage 11,600 lbs.

Stew (8 oz. portions) 8,750 lbs.

Rice (2 oz. portions) 4,375 lbs.

Hash (4 oz. portions) 4,375 lbs.

Milk - bottles (30% of workers) 10,500

Pot Roast (4 oz. portions)-25% allowed for
shrinkage 10,000 lbs.

It is assumed the hot meal for workers would consist of a soup and a salad, choice of two entrees, potato, macaroni or rice, a green or yellow vegetable, choice of two desserts and a hot or cold beverage.

The number of containers necessary for an adequate service can be based on the assumption that soup and stew would not be served on the same menu.

Container Requirements

10-gallon insulated containers

Potatoes	150	
Vegetable	80	
Stew	110)	
Soup	100)	210
	(Soup or stew any one meal)	
Coffee	120	
	(These containers with faucets)	

560

5-gallon containers

Gravy	80	
Puddings	70	
Salads	150	

300

Rectangular Pans

4 pans to set - sets required		450
(Fried items - macaroni, etc.)		

Pie Plates

7,714 pies needed in 24 hour period		
(7 cuts to the pie) Tins required		15,000

Potatoes

116 - 100 lb. sacks (3 oz. portions)		11,600 lbs.
33-1/3% allowed for shrinkage		3,866
	Net lbs.	<u>7,734</u>

24 - 3 deck steamers required
3 Large size peelers (50 lb. capacity)

Soup - Stews

Gallons of soup required		1,125
(8 oz portions) 50% of workers taking soup		

Steam kettles 100 gal. capacity required		
5 stock kettles allowed for gravy		16

FOOD DISPATCHING

When food preparation has been completed and the food is ready to be transported to food dispensing units it is important to determine beforehand what the requirements of each unit are for each meal. Daily requirements should be based on:

- (1) Previous day's meal count
- (2) Population figure of the area which the unit serves.

One of the best ways of controlling the dispatching of food is by a central dispatching system.

The Central Dispatcher uses a large blackboard chart, sample of which is attached. This blackboard should be divided into squares and the various food items plotted against the numbered units. The chart should be prepared by the Dispatcher sufficiently in advance so that the kitchen worker filling food containers for distribution can determine at a glance what the food requirements of a meal are for a particular unit.

Outgoing food containers should be checked by the Central Dispatcher. Incoming empty and partially empty containers should be checked in another receiving area immediately adjacent to cleaning and sterilizing facilities.

